



Restaurant- Menu

Soups - Minestre

Clear beef soup Brodo di manzo ^{ACGL} with sliced pancakes, liver dumpling or semolina dumpling con crespelle, gnocchi di fegtao o gnocchi di semolino	4,40
Cream of pumpkin Passata di zucca ^{GL}	5,60
Cream of mushrooms Zuppa di funghi ^{AFGHL} with greaves and buckwheat mush con „Heidenherz“ e cicciole	8,80

Starters - Antipasti

Prawn cocktail Cocktail di gamberetti ^{ABCG}	8,90
Smoked salmon Salmone affumicato ^{ADGO} with toast, salad and creamed horseradish con pane tostato, insalatine, salsa di rafano	8,80
Beef carpaccio Carpaccio di manzo ^{AG} with parmesan-cheese, basil pesto and toast con parmigiano, basilico e pane tostato	12,90

Salads - Insalate

Green salad Insalata verde ^L	4,60
Mixed salad Insalata mista ^L For selection: sunflower oil, styrian pumpkin seed oil, olive oil, yoghurt dressing ^o , balsamic dressing ^c A scelta: olio di semi, olio di zucca, olio d'oliva, dressing allo yogurt, dressing al balsamico	5,20
Lamb`s lettuce salad Valeriana ^L warm potatoes, bacon and eggs patate calde, speck e uovo	9,80
Salad „Styrian style“ Insalata stiriana ^{ACLM} leaf salad, potatoesalad, beans, bacon, eggs and croutons insalata di foglie e patate, fagioli, bacon, uovo sodo e crostini	8,90
Salad with grilled strips of turkey Insalata fitness ^{GL} with yoghurt dressing con dressing allo jogourt	11,80
Salad with fried chicken strips Insalata con pollo fritto ^{ACL} and balsamic dressing e dressing al balsamico	12,80

Main Dishes-Secondi Piatti

Escalope of pork "Vienesse-Style" Cotoletta „viennese“ di maiale ^{ACL}	14,80
Escalope of turkey "Vienesse-Style" Cotoletta „viennese“ di tacchino ^{ACL}	15,80
with rice, parsley potatoes or french fries con riso, patate al prezzemolo o papate fritte	
Cordon Bleu of pork di maiale ^{ACGL}	16,80
Cordon Bleu of turkey di tacchino ^{ACGL}	17,80
with parsley potatoes con patate al prezzemolo	
Boiled round of beef Bollito di manzo ^{AGLO}	
roasted potatoes, apple horseradish and cold chive sauce patate arrosto, rafano di mela e salsa fredda alle erbe	19,80
Chicken fillet Petto di pollo ^{ACGL}	19,80
filled with rough ham and mozzarella, served with pumpkin-seed-noodles imbottito con prosciutto crudo e mozzarella, su tagliatelle di zucca alla panna	
Medaillons of pork filetto di maiale ^{AGL}	19,80
with peppercream-sauce,vegetables and hash browns in salsa al pepe verde con rostinos e verdure miste	
Grill plate „Rudolf“ Grigliata mista „Rudolf“ ^{AGL}	20,80
filet of chicken and pork, pork chop, fried bacon, fried onion rings french fries and vegetables filetto di pollo e di maiale, cotoletta, speck arrostito, anelli di cipolla impanati, patate fritte e verdura	
Grilled saddle of beef Sella di vitello alla griglia ^{ACGL}	21,80
with red wine-thyme sauce, croquettes and vegetables con salsa di vino rosso con timo, crocchette di patate e verdure	
Fillet of beef Filetto di manzo ^{ACGL}	32,60
with peppercream sauce, fried potatoes and vegetables con salsa madagascar, patate arrosto e verdure	

Vegetarian Food - Piatti Vegetariani

Grilled polenta Fette di polenta arrostita ^{AGL} on vegetable sauce with green salad su ragu di porri e peperoni con insalata verde	11,80
Green noodles Tagliatelle verdi ^{ACGL} with pumpkin seed oil, vegetable slices and green salad con olio di zucca, julienne di verdure e insalata verde	11,90
Rudi's pancakes Crespelle alla Rudi ^{ACGL} filled with vegetables, gratinated with mozzarella imbottite con verdure arrosto e mozzarella	13,80
Roasted vegetables Verdure arrosto ^{GL} with rice or potatoes con riso o patate green salad insalata verde	14,80

Fish Specialities - Pesce

Grilled calamaries Calamari alla griglia ^{RL} with zucchini, tomatoes and potatoes con zucchini, pomodori e patate	18,90
Grilled fillet of pike-perch Filetto di luccio ^{ADGL} with parsley potatoes and buttered vegetables con patate al prezzemolo e verdura di burro	18,90
Grilled Prawns Gamberoni alla griglia (8) ^{ACGL} with zucchini, tomatoes and potatoes con zucchini, pomodori e patate	20,90

Sweets - Dolci Fatte in Casa

Homemade pastries Casalingo torta ^{ACG} Our service staff will be happy to advise you! Il nostro personale di servizio sarà lieto di consigliarti!	4,20
Apple or curd strudel Strudel di mele o ricotta ^{ACGP} with vanilla sauce or whipped cream con panna montata o salsa alla vaniglia	4,90
Panna Cotta ^{ACG} cream-pudding and fruit sauce	5,40
Baked apple rings Anelli di mele al forno ^{ACG} with vanilla ice cream, whipped cream and cinnamon con gelato alla vaniglia, panna montata e cannella	6,40
Ice cream pancake Omelette al gelato (1) ^{ACEFG} vanilla ice cream, chocolate sauce and whipped cream con gelato alla vaniglia, salsa di cioccolato e panna montata	6,40

Hot Drinks-Bevande Calde

Espresso		3,00
Tea (with lemon or milk con limone o latte)		3,20
Cafe Americano		3,50
Melange		3,90
Cappuccino (with foamed milk con schiuma di latte)		3,90
Cappuccino (with cream con panna montata)		4,40
Cafe Latte		4,00
Hot chocolate Cacao		4,00
Hot chocolate with whipped cream Cacao con panna montata		4,50

Non Alcoholic Beverages - Analcolici

Soda with Lemon con limone	0,25l	2,00
Orange- Coke- Herb- Red Berry-lemonade 1/8 with water	0,25l	2,00
Orange- Coke- Herb- Red Berry-lemonade	0,25l	2,90
Orange- Coke- Herb- Red Berry-lemonade 1/8 with water	0,50l	4,00
Orange juice Apple juice 1/8 with water	0,25l	2,00
Orange juice Apple juice	0,25l	2,90
Orange juice Apple juice 1/8 with water	0,50l	4,00
„Spezi“ (Coke with orange lemonade)	0,25l	2,90
Bitter Lemon Tonic Water	0,20l Bottle	3,70
Bitter Lemon Tonic Water with water	0,50l	4,50
Water (sparkling natural)	0,33l Bottle	3,00
Water (sparkling natural)	0,75l Bottle	6,00
Pago strawberry mango black current apricot ACE	0,20l Bottle	3,50
Pago with water	0,30l	3,50
Pago with water	0,50l	4,50
Redbull	0,25l Can	4,00
Iced Tea	0,33l Bottle	3,90
Makava Iced Tee	0,33l Bottle	3,90
Coke light zero	0,33l Bottle	3,90
Tab water acqua di condotta	0,25l	1,00
	0,50l	2,00
Tab water with lemon acqua di condotta con limone	0,25l	1,50
Freshly squeezed lemon juice		1,00

Aperitifs - Apertivi

Campari	2cl	4,00
Campari Soda		4,50
Campari Orange		4,70
Martini Bianco Dry Rosso	5cl	4,50

Sekt - Prosecco

Glass of sparkling wine	0,10l	4,50
Glass of sparkling wine with Orange juice (Mimosa)	0,10l	4,50
Henkell dry	0,75l	39,00
Schlumberger Sparkling	0,75l	49,00
Moet Chandon	0,75l	119,00
Dom Perignon	0,75l	219,00

All wines and Sparkling wines contain Sulphur dioxide.

Spirits - Spiriti

Wodka	2cl	4,00
Malibu	2cl	4,00
Bacardi	2cl	4,00
Whiskey	2cl	4,00
Absinthe	2cl	4,00
Rum	2cl	4,50
Gin	2cl	4,50
Tequila	2cl	4,50
Jack Daniels	2cl	4,50
Ballantines	2cl	4,50
Baileys		

Brandy

Fruit Liqueur	2cl	4,00
Apricot, Williams, Cherry	2cl	4,00
"Angsetzter" Home made liquor	2cl	4,00
Grappa, brandy, rowanberry	2cl	4,50
Sweet Cherry Liqueur	2cl	4,50

Rudolf Beer - Rudolf Birra

Draught beer (housebeer Zwickl)	0,2l	3,80
	0,3l	4,10
	0,5l	5,10
Shandy with soda	0,3l	4,00
	0,5l	4,40
Shandy with orange, herb or lemon lemonade	0,3l	4,00
	0,5l	4,90
Beer with coke- or red berry-lemonade	0,3l	4,00
	0,5l	4,90
Gösser Naturgold (non alcoholic)	0,5l Bottle	4,60
Reininghaus	0,5l Bottle	4,90
Edelweiss (Dark beer)	0,5l Bottle	4,90

All beers contain Cereals of gluten.

Wine - Vino

White Spritzer	3,10
Red Spritzer	3,10
Sweet Spritzer (Edelflower)	4,10
Rudolf Mixture (white wine with red berry lemonade)	4,10
Aperol Spritzer (white wine spritzer with Aperol)	4,50
Aperol Spritz (Prosecco with sparkling water and Aperol)	5,90

Vintagenvine -Vino Pregiato 0,7l

Sauvignon Blanc	1/8l	4,40
Welschriesling	1/8l	4,40
Pinot Blanc	1/8l	4,40
Traminer	1/8l	4,40
Zweigelt	1/8l	4,40
Cabernet Sauvignon	1/8l	4,40

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White Wine

Welschriesling	Weingut Jeruzalem	Slowenien	29,00
White Burgundy	Weingut Gründl	Südsteiermark	29,00
Sauvignon Blanc	Weingut Jeruzalem	Slowenien	29,00
Traminer	Weingut Jeruzalem	Slowenien	29,00
Muskateller	Weingut Gründl	Südsteiermark	29,00

Red Wine

Blaufränkisch	Weingut Kerschbaum	Burgenland	29,00
Blauer Zweigelt	Weingut Polz	Südsteiermark	29,00
Cuvée de Merin	Weingut Neumeister	Südsteiermark	38,00

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List of Allergens

Cereals of gluten	A	Cereali con glutine
Crustaceans	B	Crostacei
Egg	C	Uovo
Fish	D	Pesce
Peanuts	E	Arachide
Soybeans	F	Soia
Milk/Lactose	G	Latte/Lattosio
Edible nuts	H	Frutta a guscio
Celery	L	Sedano
Mustard	M	Mostarda
Sesame seeds	N	Sesamo
Sulphur dioxide	O	Solfito
Lupin	P	Lupino
Molluscs	R	Molluschi

We would like to point out that every dish may contain traces of celery and every dish containing gluten may contain traces of peanuts and tree nuts.

Furthermore, it is pointed out that all 14 main allergens are processed by us and may be contained in our food and drinks.

If you suffer from an allergy caused by any of these
14 main allergens, we kindly ask you to consult one of our employees.
All prices are in EURO - including all statutory duties and VAT.

Segnaliamo che ogni piatto può contenere tracce di sedano e ogni piatto contenente glutine può contenere tracce di arachidi e frutta a guscio.

Inoltre, si sottolinea che tutti i 14 principali allergeni vengono elaborati da noi e possono essere contenuti nei nostri cibi e bevande.

Se soffri di un'allergia causata da uno di questi
14 principali allergeni, vi chiediamo gentilmente di consultare un nostro dipendente.
Tutti i prezzi sono in EURO - inclusi tutti i dazi legali e l'IVA



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